

Claims

- Sub C1
1. Sugar-free hard-coated comestibles consisting of a hard coating and an edible, chewable and/or pharmaceutical core characterised in that at least one layer of the hard coating is comprising a mixture of sorbitol and erythritol wherein the dry substance of the mixture is comprising between 1% to 50% w/w erythritol.
- Sub A1
2. Sugar-free hard-coated comestibles according to claim 1 characterised in that the dry substance of the mixture comprises between 5% to 50% w/w erythritol, preferably between 5% to 45% w/w, more preferably between 20% to 45% w/w erythritol.
- Sub F1
3. Sugar-free hard-coated comestibles according to claim 1 or 2 characterised in that the layer of the hard coating comprising a mixture of sorbitol and erythritol is effecting good adhesion to the core.
4. Sugar-free hard-coated comestibles according to anyone of claims 1 to 3 characterised in that the hard coating comprises binding agents, dispersing agents, film formers, colouring agents, and/or flavouring agents.
5. Sugar-free hard-coated comestibles according to anyone of claims 1 to 4 wherein the hard coating consists of from 1 to 100 layers.
- Sub F1
6. Sugar-free hard-coated comestibles according to claim 1 wherein the core is selected from the group consisting of pharmaceutical tablets, chewing gum, confectionery product, chocolate and nut.
7. A process for preparing sugar-free hard-coated comestibles comprising the addition of a liquid coating syrup to the moving mass of the cores in a rotating pan characterised in that the liquid coating syrup is comprising a mixture of sorbitol and

erythritol wherein the dry substance of the mixture is comprising between 1% to 50% w/w erythritol.

8. A process according to claim 7 wherein the application of the layers is repeated up to 100 times.

add A2

add C2

add E3

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